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# SANITARY LEGISLATION.

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## MUNICIPAL ORDINANCES, RULES, AND REGULATIONS PERTAINING TO PUBLIC HEALTH.

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### ORANGE, N. J.

#### Milk-Bottling Establishments—Sanitary Regulation of. (Ord. Mar. 4, 1913.)

The term "milk bottling establishment" or "establishment," as hereinafter used, shall be held to include any and every building, or part of a building, wherever located, in which milk is bottled for sale or distribution in the city of Orange. The term "bottling room" shall be held to apply to any room, or part of a building, in which milk is exposed or bottled, and the term "washing room" to any room, or part of a building, in which any containers, apparatus or utensils, used in the handling of milk, are cleansed or otherwise treated. The following rules shall apply to all such milk-bottling establishments; and no milk which has been bottled, handled, or stored in noncompliance with or violation of any of said rules shall be sold, held, or offered for sale, or delivered in the city of Orange, under a penalty of \$25 for each and every offense.

1. No such establishment shall be located within 100 feet of any hog pen, manure pile, privy vault, or other source of contamination.

2. Water used for washing bottles and utensils shall be obtained from a source subject to approval by this board.

3. Every privy vault located on any premises where milk is bottled shall be so constructed that the contents shall be inaccessible to flies, and every such privy vault shall be kept at all times in a sanitary condition.

4. Bottling and washing rooms shall conform to the following requirements:

(a) Floors to be water-tight, constructed of cement, concrete, or other nonabsorbent material, and properly drained to a point or points at which drainage is disposed of.

(b) Walls and ceilings to be smooth and kept well painted or lime washed.

(c) Adequate natural or artificial light to be provided.

(d) Adequate ventilation to be provided.

(e) Rooms to be thoroughly screened against flies from April 1st to November 1st of each year.

5. Drainage shall not be permitted to flow into or upon the ground underneath the establishment or within 100 feet of the same. If drainage is collected in a sump or other receptacle, the same shall be water-tight and shall be kept in a sanitary condition.

6. Nonemployees shall be excluded at all times from bottling and washing rooms.

7. Milk on reaching the establishment shall be immediately cooled to a temperature not exceeding 50° F. (if such cooling has not already taken place), and shall be thereafter maintained at such a temperature. Cooling tanks shall be constructed of smooth, water-tight, nonabsorbent material, and the water in such tanks shall be

changed at least once a day during the months of May, June, July, August, and September, and at least twice a week during the remainder of the year.

8. All bottles and other containers, apparatus, and utensils, used in handling milk, shall, after use and before being refilled or reused, be thoroughly cleansed and sterilized.

9. Adequate lavatory facilities for employees shall be provided, separate and distinct from apparatus used for handling of milk or treatment of milk utensils. All employees engaged in bottling and washing rooms shall, before beginning work and after visiting the toilet, wash their hands thoroughly with clean water and soap.

10. No bottling or washing room shall be used as a living or sleeping room or be directly connected with such room or be used for any other purpose other than the storage or handling of milk and milk utensils.

11. No person affected with typhoid fever, dysentery, scarlet fever, diphtheria, tuberculosis, or any other communicable disease which may be declared by the board to be included in this regulation, shall be employed in any milk-bottling establishment; nor shall any member of the family or household of any such person be so employed unless by permission of this board.

12. All milk utensils and apparatus shall be of such construction as to be readily cleansed and shall be kept in good repair and free from rust.

13. Bottle caps shall be kept in a clean, dust-proof container.

14. Bottling and washing rooms and all parts thereof shall be kept clean and free from offensive odor. Dirt, dust, rubbish, clothing, all articles not used in the handling of milk, and domestic animals shall not be permitted in such rooms.

15. All employees in bottling and washing rooms shall keep themselves and clothing in a clean condition. Clean aprons or suits used for no other purpose shall be worn by such employees while in the performance of their duties.

16. No spitting or smoking shall be permitted in bottling and washing rooms.

17. A copy of the above rules, furnished by the board of health, shall be posted in a conspicuous place in each milk-bottling establishment.

18. No milk shall be bottled except in an establishment in which all of the foregoing regulations are complied with, and at no time and in no place shall milk be exposed to contamination by dust, dirt, flies, communicable disease, or any other act or thing injurious to health.

#### **Milk—Bacteriological Standard—Permit Must be Renewed if Milk not up to Standard. (Ord. June 3, 1913.)**

1. No person or corporation engaged in the business of selling milk whose milk shall be found to contain over 100,000 bacteria per cubic centimeter on two or more different days shall continue to sell milk in this city after notice of said finding has been given, until a permit shall thereafter be granted to do so, which permit shall be issued by the health officer upon evidence satisfactory to him showing that the milk sold by said person or corporation may be reasonably expected to contain less than said number of bacteria.

2. Any person or corporation violating any of the provisions of this ordinance shall be subject to a penalty of \$10 for each offense.

#### **Privies, Temporary—Permits—Construction, Care, and Disposal of Contents. (Ord. June 3, 1913.)**

1. That no temporary privy vaults may be maintained in this city without a permit for that purpose from this board or the health officer thereof, and when such permit shall be issued, the person or corporation to whom such permit shall be issued shall cause the contents of said privy vault to be covered twice a day with unslacked lime, chloride of lime, or other substance approved by the health officer, and shall cause